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U.S. DEPARTMENT OF AGRICULTURE

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PHOTO SERIES NO. 14

PREPARING FOOD FOR SCHOOL LUNCHES, NEW YORK

SEPTEMBER 1958

USDA photographs showing facilities and food preparation at New York City Central High School Lunch Kitchen, maintained by the Board of Education. It serves 720 elementary schools taking part in the National School Lunch Program in the five boroughs which comprise New York City. These photographs were taken for the Agricultural Marketing Service.

Before most of New York City's half a million elementary school children have even had their breakfast, their lunches are being prepared at the huge central kitchen located just across the East River in Long Island City.

Six thousand gallons of hot soup, 70,000 hard-cooked eggs, more than 135,000 sandwiches and other foods are prepared and distributed daily. In addition, 70 schools have cafeterias and full individual kitchen facilities for preparation of complete meals.



N-25349--General view of the "Cooked Food Department." Steam kettles are 100-gallon capacity. Soup pots in the foreground hold 5 gallons.

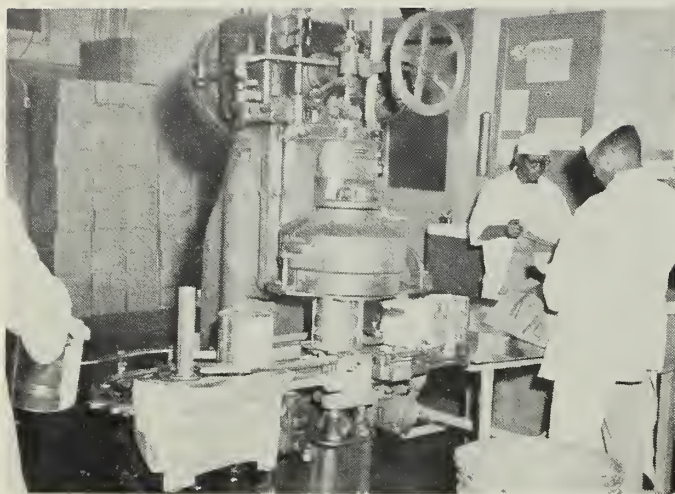


N-25350--These 100-gallon steam kettles are used to prepare 6,000 gallons of soup daily. In foreground, 50-gallon pots are labeled for proper routing to specified schools.

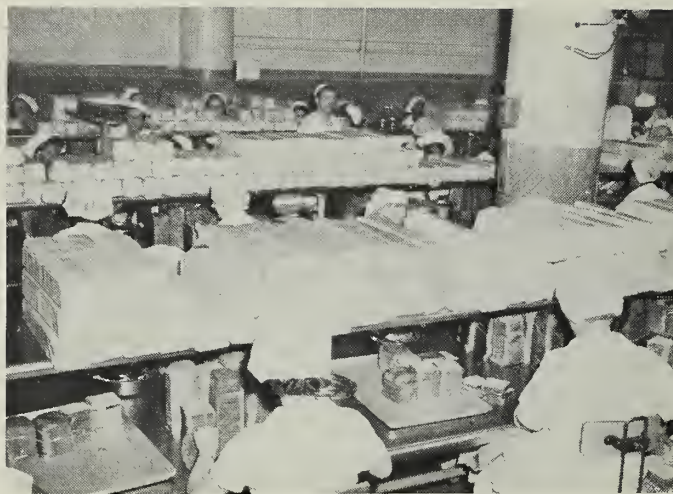


N-25352--Cooks and helpers ladle hot soup--totaling 6,000 gallons--from steam kettles into 5-gallon pots conveyed to waiting trucks for distribution to some 43 truck routes.

Magazines and newspapers may obtain glossy prints of any of these photographs from the Photography Division, Office of Information, U. S. Department of Agriculture, Washington 25, D. C. Others may purchase prints (8 x 10) at \$1.00 each from the same address.



N-25353--Volume makes possible use of machinery such as the automatic can-opener which is opening No. 10 cans of cherry jam, processed from red sour pitted cherries distributed under the National School Lunch Program.



N-25355--General view of sandwich-making operation. From 135,000 to 140,000 sandwiches are made daily for noontime serving.



N-25357 and N-25358--Averaging 330 sandwiches hourly, workers at the New York City Central School Lunch Kitchen demonstrate carefully developed techniques. Here, using 4 pounds of cherry jam, 9 ounces of butter, and 4 loaves of bread, workers make 85 to 88 uniform sandwiches.



N-25356 and N-25359--Completed sandwiches are packed into carriers holding 50 sandwiches, for distribution to New York City's elementary schools from Lunch Kitchen.



N-25360--Butter, supplied under direct distribution program from USDA surplus stocks, is important item in 135,000 to 140,000 sandwiches made daily. Butter is whipped by these machines for uniformity and spreading ease. Nearly one ton is used daily in sandwiches alone.



◀ N-25361--Some of the trucks in fleet maintained by New York City Board of Education's Bureau of School Lunches for distributing prepared foods from Central School Lunch Kitchen in Long Island City to 720 city elementary schools. In all, 43 routes are used, longest is 35 miles.

N-25362--Warehouse has 40,000-case capacity and supplies nearby kitchen. Also supplies staple items including Federally-donated foods. ▶



◀ N-25363--Dorothy V. Zeman, supervisor of New York City's Bureau of School Lunches, points to map showing location of 35 truck routes where foods are distributed daily.